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CONTACT: Greta Houlahan

Phone: 734-913-5723

Email: houlahan@nsf.org

NSF Announces National Food Safety Certification for Restaurants - Dine Safer™

Rhode Island Department of Health – First to Partner with NSF

Ann Arbor, MI - NSF International has partnered with the Rhode Island Department of Health (HEALTH) to create a state-of-the-art, food safety audit and certification program that raises the bar on food safety by recognizing establishments using Industry Best Practices.

The **Dine Safer™** program will help meet the increased demand for easily-accessible information on the food safety status of restaurants and other foodservice establishments. Both the regulatory inspection results and the certified establishments receiving the Dine Safer™ Award will be readily accessible on the new HEALTH website at <http://www.health.ri.gov/environment/food/inspections.php>.

“HEALTH is very pleased to have NSF launch this program in Rhode Island. Food establishments receiving the Dine Safer™ Award are demonstrating to the public that they are in compliance with Health Department requirements and Industry Best Practices for food safety, quality and worker safety. We encourage food establishments to participate in this program to improve food safety and greatly reduce the risk of foodborne illness. This program will also allow HEALTH to focus its resources on other establishments that pose a much greater risk of foodborne illness,” said Director of the Rhode Island Department of Health, David R. Gifford, MD, MPH.

Designed specifically for foodservice establishments, NSF Dine Safer™ is a voluntary food safety certification program that combines federal and state regulations with Industry Best Practices in food safety, workplace safety and sanitation. All retail foodservice establishments within the State of Rhode Island, including full- and quick-service restaurants, convenience stores, catering service associations, hotels, and foodservice and facility management companies are encouraged to participate in the program.

“Dine Safer™ certification, which will be administered by professionally certified staff, goes beyond food safety and risk management to ensure that foodservice establishments adhere to the highest quality food safety standards and Industry Best Practices,” said Nancy Culotta, Vice President, NSF Retail Food Safety Programs. “The State of Rhode Island now will be



able to focus more of its time and resources on foodservice establishments that face challenges in complying with food safety regulations, knowing that the establishments certified to the NSF Dine Safer™ program are complying with state regulations.”

Foodservice establishments that meet these requirements, based on Food and Drug Administration (FDA) Food Code requirements and Industry Best Practices, will be able to demonstrate to consumers that they are leaders committed to food safety and quality. The [NSF Dine Safer™ mark](#) will be displayed prominently in various locations within the foodservice establishment and on the company’s website so customers will know that all applicable food safety requirements have been met. These establishments will also appear in NSF’s official listings and on the Rhode Island Department of Health’s website.

“When consumers see the NSF Dine Safer™ mark displayed in a dining establishment, they can be assured that food safety and quality is a top priority,” said Culotta. This is important as results of a recent survey conducted by Michigan State University revealed that only 49% of consumers feel that the food sold in restaurants is safe.

If you have any questions or would like more information on the Dine Safer™ Program, please visit http://www.nsf.org/media/enews/rhode_island.html or contact **Patrick Pimentel**, General Manager, NSF Retail Food Safety Programs, at 734.827.6893 / pimentel@nsf.org or **Thomas Nerney**, Compliance Officer, Rhode Island Department of Health, at 401.222.7717 / Thomas.Nerney@health.ri.gov.

Consultant services are also available to assist in preparing for Dine Safer™ Certification through the Rhode Island Hospitality and Tourism Association at 401.223.1120. As the official trade group of the foodservice, lodging, restaurant, and tourism industries, the Rhode Island Hospitality and Tourism Association develops and provides programs, services and support to members by protecting their interests, promoting industry partnership and providing educational services.

About NSF International: NSF International, an independent, non-profit organization, helps protect you by certifying products and writing standards for food, water and consumer goods (www.nsf.org). Founded in 1944, NSF is committed to protecting public health and safety worldwide. NSF is a World Health Organization Collaborating Centre for Food and Water Safety and Indoor Environment. Additional services include safety audits for the food and water industries, management systems registrations delivered through NSF International Strategic Registrations, organic certification provided by Quality Assurance International and education through the NSF Center for Public Health Education.